

which is insulated with a material approved by the Administrator.¹

(2) The electric wires attached to a clamp or probe shall not allow for contact between the probe or clamp and an electrical ground and shall not extend outside the enclosure.

[53 FR 46432, Nov. 17, 1988]

PART 308—SANITATION

Sec.

308.1 Examination and specifications for equipment and sanitation prior to granting inspection.

308.2 [Reserved]

308.3 Establishments; sanitary condition; requirements.

308.4 Sanitary facilities and accommodations; specific requirements.

308.5 Equipment and utensils to be easily cleaned; those for inedible products to be so marked; PCB-containing equipment.

308.6 Scabbards for knives.

308.7 Rooms, compartments, etc., to be clean and sanitary.

308.8 Operations, procedures, rooms, clothing, utensils, etc., to be clean and sanitary.

308.9 Protective handling of products.

308.10 Slack barrels and similar containers and means of conveyance used for product; paper in contact with product.

308.11 Burlap wrapping for meat.

308.12 Second-hand tubs, barrels, and other containers.

308.13 Inedible operating and storage rooms; outer premises, docks, driveways, approaches, pens, alleys, etc.; flybreeding material; other conditions.

308.14 Employment of diseased persons.

308.15 Tagging insanitary equipment, utensils, rooms or compartments.

308.16 Sanitation requirements for electrical stimulating (EST) equipment.

AUTHORITY: 21 U.S.C. 601-695; 7 CFR 2.18, 2.53.

SOURCE: 35 FR 15561, Oct. 3, 1970, unless otherwise noted.

§ 308.1 Examination and specifications for equipment and sanitation prior to granting inspection.

Prior to the inauguration of inspection, an examination of the establish-

ment and premises shall be made by a Program employee and the requirements for sanitation and the necessary facilities for inspection shall be specified by him in accordance with the regulations in this part and part 307 of this subchapter.

§ 308.2 [Reserved]

§ 308.3 Establishments; sanitary condition; requirements.

(a) Official establishments shall be maintained in sanitary condition, and to this end the requirements of this section shall be complied with. The provisions of part 416 of this chapter apply to all establishments, *except* establishments that are exempt in accordance with § 303.1 of this chapter.

(b) There shall be abundant light, of good quality and well distributed, and sufficient ventilation for all rooms and compartments to insure sanitary condition.

(c) There shall be an efficient drainage and plumbing system for the establishment and premises, and all drains and gutters shall be properly installed with traps and vents approved by the circuit supervisor.

(d)(1) The water supply shall be ample, clean, and potable, with adequate facilities for its distribution in the plant and its protection against contamination and pollution. Every establishment shall make known and, whenever required by the circuit supervisor, shall afford opportunity for inspection of the source of its water supply, the storage facilities, and the distribution system. Equipment using potable water shall be so installed as to prevent back-siphonage into the potable water system. Nonpotable water is permitted only in those parts of official establishments where no edible product is handled or prepared, and then only for limited purposes such as on ammonia condensers not connected with the potable water supply, in vapor lines serving inedible product rendering tanks, in connection with equipment used for hashing and washing inedible products preparatory to tanking, and in sewer lines for moving heavy solids in the sewage. Nonpotable water is not permitted for washing floors,

¹A list of approved insulation materials is available upon request from the Facilities, Equipment and Sanitation Division, Technical Services, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, DC 20250.